

Record 17
CORRECTIVE ACTION REPORT

mv Oceana Inspection Type: USPH Periodic Inspection Date of Inspection: 21 st March 2003					
Item No.	USPH No.	Description	Corrective Action	Responsible HOD	Action Complete
1.	18/*	Plaza Galley: Cooked pastrami was stored covered on a shelf directly below uncooked sausage and bacon in the walk-in fridge. The pastrami was immediately moved to a higher shelf.	Completed during the inspection. The pastrami was immediately moved to a higher shelf and it was pointed out that it was going to be thoroughly re-heated during it's preparation for use.	F&B Mgr	21.03.03
2.	26/*	Plaza Pot Wash: Some previously cleaned Bain Marie pans were found soiled with food residue on the clean storage rack.	Completed during the inspection. The two Bain Marie pans were immediately removed from the clean area to be rewashed. Staff working in Potwash to be retrained to check all items are clean.	F&B Mgr	21.03.03
3.	22/*	Plaza Dishwash: The hot water sanitising rinse temperature in the conveyor dishwasher was 170°F at the dish surface during active use, but the mounted thermometer reading was 200°F	This dishwasher was checked and found to be reading correctly. The sanitising temperature on the dial rises immediately to 200°F at the start of the cycle and drops back until it reaches the temperature actually achieved during the final rinse.	SEO	21.03.03
4.	22/*	Plaza Pot Wash: The hot water sanitising rinse temperature was over 180°F at the pan surface during active use. This correlates to a manifold temperature of over 200°F	This dishwasher was checked and found to be reading correctly. The sanitising temperature on the dial rises immediately to 200°F at the start of the cycle and drops back until it reaches the temperature actually achieved during the final rinse.	SEO	21.03.03
5.	19/*	Pennant Bar: One case of bottled water was stored directly on the deck in the pantry walk-in refrigerator.	Completed during the inspection. The water bottles were removed from the plastic packaging and placed on a shelf off the deck. Staff have received additional training in methods of correct stowage.	F&B Mgr	21.03.03 F&B Mgr
6.	20/2	Pennant Bar: A set of smaller size plastic cups were displayed at the front bar and found in two dish racks on the clean storage shelves of the pantry. The cups were both difficult to clean and to inspect due to a defect which created a change to the cup surface and made the colour white rather than the original clear. Some of the cups had a rough surface both inside and out.	A more robust type of plastic cup from the USA (Cambo) which does not suffer from this defect is currently being sourced and the open deck plastic cups will be changed over in the near future.	F&B Mgr	

7.	20/2	Horizon Grill: The potato baking oven at the front service counter had a difficult to clean interior surface, with seams along the shelf supports, slot head screws, and heating elements which could not be removed	Decision to be made on the future of the baked potato machine. Screws can be replaced to give cleanable surfaces.	F&B Mgr / SETO	22/03/03 SETO
8.	26/*	Horizon Grill: There was cooked food residue inside the potato oven beneath the heating element and along the top seam of the shelf supports	Elements removed in order that the unit could be deep-cleaned.	F&B Mgr / SETO	22/03/03
9.	*	The management and record keeping on the potable water system and pools were very strong. The housekeeping and Integrated Pest Management were also well managed and documented	No action required.	All	
10.	26/*	Main Galley Deck 6: Small amount of soil noted in the ice bin and deflection chute of starboard ice machine #0	Completed during the inspection. Staff instructed to clean every ice machine in accordance with the regulations, but more often if needed.	F&B Mgr / SEO	22/03/03
11.	20/2	Deck 6 Garde Manger: The Buffalo chopper basin was scored by the chopper blade.	Chopper basin has been sanded down to remove the scores.	F&B Mgr / SEO	22/03/03
12.	33/*	Main Galley Deck 6: The profile strip on the bulkhead above the walk-in fridge was separating from the bulkhead	Profile strip re-secured to bulkhead.	F&B Mgr / SEO	22/03/03
13.	33/*	Main Galley Deck 6: The profile strip on the left side of the door at the port side short-haul lift was separating from the bulkhead leaving a large gap.	Profile strip re-secured to bulkhead.	F&B Mgr / SEO	22/03/03
14.	20/2	Main Galley Deck 6: The deep fat fryers had slotted screws on the heating elements.	The screws have been replaced.	SETO	22/03/03

15.	20/2	Main Galley Deck 5: The deep fat fryers had slotted screws on the heating elements.	The screws have been replaced	SETO	22/03/03
16.	34/*	Main Galley Deck 6: A leak was observed from the Bain-Marie valve in the technical space (50020)	Leak repaired.	SEO	22/03/03
17.	33/*	Crew Mess Dry Store: The deck linoleum at the door threshold was torn.	Linoleum to be replaced with ceramic tiles, which have been ordered.	SEO	
18.	33/*	Crew Mess Dry Store: The protective cover was missing from the circuit panel on the rear bulkhead	Job completed 22.03.03	SETO	22.03.03
19.	30/*	Main Galley Deck 5: The hand-wash sink next to the steam boilers in the vegetable section was missing a sign indicating "Wash Hands Often"	Completed during the inspection. Hand wash sign immediately located and placed. All areas have been checked to ensure no other old 'Princess' signs have been removed.	F&B Mgr	21.03.03
20.	21/1	Food Service General: Numerous pieces of food preparation equipment were posted as "Out of Order" and the Crew Dishwasher was in disrepair during the inspection	All equipment posted as 'Out of Order' or 'Not in Use' is currently under review. The Crew Dishwasher was reported as defective prior to USPH boarding and was under repair during the time of the inspection. This repair was completed 21/03/03.	F&B Mgr / SEO	21.03.03 SEO